

# BOMBONS

## PRICKLY PEAR PRALINE BONBONS



Renowned for their sweetness and flavour, our prickly pears are great in praline fillings made from many types of chocolate. Our bonbons combine selected dark chocolate made from choice cocoa with a delicate hazelnut and creamy prickly pear filling. They have a smooth texture and an intense, rich, refined, fruity flavour.

### NUTRITIONAL INFORMATION

Per 100 g

Energy value	554.3 kcal / 2,320.1 kJ
Lipids	38.2 g
Of which saturated	16.6 g
Carbohydrates	46.3 g
Of which sugars	32.6 g
Proteins	5.8 g
Salt	0.04 g

### DESCRIPTION

Prickly pear praline bonbons

### INGREDIENTS

70% dark chocolate (cocoa paste, sugar, cocoa butter, **soy** lecithin); 31% praline (**hazelnut**, sugar); 15% orange prickly pear; olive oil; pailleté feuilletine (**wheat flour**, sugar, concentrated butter (**milk**), **lactose** (**milk**); **milk** proteins; salt; malt extract (**barley**); leavening agent (E500ii); sugar; acidity regulator (citric acid); gelling agent (pectin); food colouring (E555, E172).

**Allergens:** May contain traces of peanuts, other nuts and cereals containing gluten.

### ORGANOLEPTIC PROPERTIES

#### APPEARANCE

Smooth-coated half-spherical bonbons

#### TEXTURE OF FILLING

Soft, ground hazelnuts, creamy prickly pear

### AROMA

Fruity dark chocolate

### COLOUR OF COATING

Dark brown

### FLAVOUR

Intense dark chocolate with hints of hazelnut and prickly pear

### APPROXIMATE WEIGHT

70 g

### CONSUMPTION

Prickly pear praline bonbons, with their intense flavour, can be eaten on their own at any time of the day or combined with other flavours for exciting combinations of taste – best with coffee, tea, wine or liqueur.

### PACKAGING

Cardboard box containing 8 bonbons (c. 70 g)

### SHELF LIFE

6 months

### STORAGE

Store in a cool, dry, well-ventilated place, free from odours. Ideal storage temperature 14-20 °C.

### AVAILABILITY

All year round

### PRICE

On request